



## EXPLORER

*Our modern fine-dining menu traverses the globe.*

*We pay homage to the curious souls.*

*To the adventurers and explorers, bon séjour.*

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WEST COAST OYSTER forbidden rice dressing | 42 each

ARTISANAL BREAD BOARD 66% whole wheat tomato sourdough, Turkish flatbread, accoutrements | 65

SOUS VIDE EGG SALAD lemon, basil & rocket pesto, black olive granola, pickled baby turnip, herb salad | 115

CRISPY CALAMARI lemongrass, coconut, chilli, tomato & mustard | 125

TOSTADA soft shell crab, pickled octopus, burnt avocado & paw paw tartare, roasted prawn aioli | 85

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LINEFISH courgette risotto, marinated courgette, goats cheese, gremolata | 245

PRAWN AÇORDA king prawns, Elena's peri-peri, tempura okra | 410

MUSHROOMS FOR BEETS eringi mushroom, pickled & roasted beetroot, coconut & garlic chive dressing | 125

CHICKEN & MUSHROOM fermented barley risotto, mushroom puree, sweet potato fondant, mushroom broth | 175

LAMB AL PASTOR lamb shoulder, mint creme fraiche, chilli-pickled pineapple, lime puree | 225

BRAISED BEEF SHORT RIB black garlic emulsion, charred leek, beef fat onions, pommes anna | 195

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CHAI SPICED POSSET ginger crumble, Ceylon tea jelly, cinnamon meringue, pumpkin | 85

CACAO & MAIZ chocolate mousse, almond feuilletine, corn custard, cornflake ice cream | 85

MILK STOUT stout sponge, parsnip mousse, milk stout ice cream, pear | 85

# Séjour

## PIONEER

*Our petisco [tapas] menu honours the effervescent City of Gold.*

*We pay tribute to her people, who constantly push boundaries and overcome great challenges.*

*To the pioneers of Johannesburg, bon séjour.*

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PETISCO	CAULI STEAK truffle, cauliflower, sage beurre noisette, bagna cauda, breadcrumbs   65
TAPAS	GRILLED BROCCOLINI chilli, garlic, olive oil, blue cheese sauce   70
	DAALTJIE chickpea and spinach dumpling, sweet chilli sauce   40
	BABY CARROTS cumin, carrot top pesto, dukkha   65
	FRIES black garlic mayo, parmesan   55
	RED CABBAGE X0 Dressing, crispy bacon   55

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GRILLS	750g CHALMAR T- BONE   425
	500g GRASS-FED COTE DE BOEUF   395
	350g GRASS-FED SIRLOIN   245
	350g HANGER STEAK   195
	600g THICK CUT PORK CHOP   245
	450g WHOLE LINE FISH   275
	250g LINE FISH FILLET   175
	250g SALMON FILLET   275

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WAGYU	250g STUDEX PICANHA   525
	250g STUDEX TRI TIP   525
	250g STUDEX RUMP   525

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SAUCE	BONE MARROW   RED MOLE   CHIMICHURRI   JUS GRAS   BROWN BUTTER BEARNAISE   35
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PIONEER PLATES	CALAMARI pickled onion, charred corn, ancho chilli dressing, coriander aioli   225
	CONFIT DUCK confit duck leg, smoked mash, charred orange, jus, smoked sultana   345
	BABY CHICKEN flatbread, crispy chickpeas, Elena's peri peri, feta yoghurt   245

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DESSERT	BOLAS DE BERLIM deep fried doughnut, almond cream   80
	TARTE AU CITRON lemon tart, vanilla ice cream   90
	MILK TART sweet pastry crust, milk custard filling, cinnamon ice cream   85